

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	GALLEY	28	2	No
THE PLATES WERE NOT STORED COVERED OR INVERTED.				
The Plates were covered at the time of the inspection.				
2	SATELLITE GALLEY	28	2	No
COFFEE PITCHERS WERE NOT STORED INVERTED TO DRAIN. WATER WAS NOTED IN THE PITCHERS. THE PITCHERS WERE STORED IN A CABINET UNDER THE COFFEE STATION.				
The coffee pitchers were dried at the time of the inspection.				
3	SATELLITE GALLEY	21	1	No
UTILITY LINES DRAPED THE COUNTER MAKING CLEANING DIFFICULT.				
The utility lines will be secured to the bulkhead to make the counter easy to clean.				
4	SATELLITE GALLEY	28	2	No
CLEAN WIPING CLOTHS WERE STORED UNDER THE ICE BIN. THE CLOTHS WERE AGAINST A SOILED DRAIN LINE. CONDENSATE FROM THE UNDER SURFACE OF THE ICE BIN WAS DIRECTLY OVER THE CLOTHS.				
The clean wiping cloths were remove from the area and will be stored else ware.				
5	SATELLITE GALLEY	33	1	No
A LADLE, PITCHER LID, AND JELLY PACKET WERE ON THE DECK UNDER THE COFFEE STATION.				
These items were removed from the area. On board management has been instructed to keep this area clear of debris.				
6	SATELLITE GALLEY	21	1	No
THE EDGES OF SEVERAL SERVING TRAYS WERE CURLED MAKING CLEANING DIFFICULT.				
New serving trays were ordered and will be sent to the ship ASAP. The old tray will be discarded.				
7	SATELLITE GALLEY	33	1	No
THE SCUPPER WAS SOILED UNDER THE DIPPER WELL. THE DECK-BULKHEAD JUNCTURE WAS CORRODED UNDER THE ELEVATOR ACCESS DOOR.				
The scupper was scrubbed properly during the time of the inspection. A piece of stainless flashing will be affixed to the corroded lip under the elevator door.				
8	DINING ROOM	28	2	No
THE CREAM PITCHERS WERE NOT STORED COVERED OR INVERTED.				
On board management has been instructed to store the cream pitchers covered.				
9	GALLEY	33	1	No
THE TREAD STRIP AT THE EDGE OF THE STAIRCASE WAS WORN ON TWO STEPS.				
These tread strips have been replaced.				
10	GALLEY	34	0	No
THE DRAIN LINE AT THE ICE MACHINE WAS LEAKING ON TO THE DECK.				
The drain line has been repaired.				
11	GALLEY	26	0	Yes
ONE LARGE FRY PAN AND TWO SMALL SAUTÉ PANS WERE SOILED AND STORED AS CLEAN. THE GLUE FROM LABELS WAS NOT ADEQUATELY CLEANED OFF OF THE OUTER SURFACES OF TWO FOOD PANS.				
On board management has been instructed to conduct frequent periodic inspections to assure that the all food contact surfaces are free from food residue.				
12	GALLEY	20	0	No
A SEAM WAS NOTED ALONG THE BACK-PLATE OF THE SLICER MAKING CLEANING DIFFICULT.				
Noted. An attempt will be made to fill in this seam.				
13	GALLEY	21	1	No
THE TABLE MOUNTED SLICER WAS NOT EASY TO MOVE, SEALED TO THE COUNTER, OR ON ELEVATED LEGS MAKING THE COUNTER DIFFICULT TO CLEAN.				

The Slicer will be mounted on stainless steel legs making the counter top easy to clean.

14 **GALLEY**

16

0

Yes

POTENTIALLY HAZARDOUS FOODS WERE NOTED IN THE BLAST CHILLER. THERE WAS NO INDICATION THAT THE COOLING PROCESS WAS BEING MONITORED.

A procedure has been established that all foods placed in the blast chiller will be monitored.

15 **GALLEY**

19

0

No

VINEGAR AND OIL CONTAINERS WERE STORED ON A SHELF NEXT TO A WASTE BIN.

The waste bin has been removed from this area.

16 **GALLEY**

37

0

No

CONDENSATE WAS DRIPPING FROM THE SEAMS ALONG THE OUTER EDGES OF THE HOOD.

Noted. An attempt to stop the condensation will be made.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
17	GALLEY	37	0	No
CONDENSATE COLLECTING IN THE HOOD OVER THE ELECTROLUX OVEN WAS DRIPPING DOWN ON TO PANS OF BREAD STORED IN AN ADJACENT TROLLEY. THE BREAD WAS WRAPPED. THE BREAD WAS MOVED TO ANOTHER LOCATION.				
Noted. An attempt to stop the condensation will be made.				
18	GALLEY	19	0	No
CONDENSATE WAS DRIPPING FROM THE HOOD ABOVE THE ELECTROLUX OVEN ON TO A TRAY OF WRAPPED BREAD AND ON TO A COVERED CONTAINER OF FLOUR STORED ON AN ADJACENT TROLLEY. THESE ITEMS WERE IMMEDIATELY MOVED TO ANOTHER LOCATION.				
Noted. An attempt to stop the condensation will be made.				
19	GALLEY	20	0	No
SLOTTED FASTENERS WERE NOTED ON THE FOOD CONTACT AND FOOD SPLASH ZONES OF THE FRYER.				
A solid head fastener will replace the slotted fastener.				
20	GALLEY	16	0	Yes
POTENTIALLY HAZARDOUS READY-TO-EAT FOODS HELD REFRIGERATED WERE DATE MARKED WITH AN 8-DAY USE BY DATE.				
Onboard Management & Galley Staff were instructed how to properly date-mark all labels with a seven day expiration date.				
21	POTWASH	27	0	No
THE CLEAN STORAGE SHELVING WAS SLIGHTLY SOILED.				
Noted. This shelf was cleaned at the time of the inspection.				
22	CREW MESS	28	2	No
BOWLS WERE NOT STORED COVERED OR INVERTED.				
The bowls will be stored covered.				
23	CREW MESS	33	1	No
THE COPPER WATER LINE FOR THE HANDWASH SINKS DRAPED THE DECK UNDER THE SERVICE COUNTER MAKING CLEANING DIFFICULT.				
The copper water line will be lifted off the deck to make this area easy to clean.				
24	CREW MESS	28	2	No
PLASTIC CUPS WERE STACKED WHILE WET AND PLACED OUT FOR SERVICE.				
On board management has been instructed to assure that all ware washed items are thoroughly dried before placed in storage.				
25	CREW MESS	21	1	No
THE COUNTER WHERE THE JUICE DISPENSER AND MICROWAVE WERE PLACED WAS DIFFICULT TO CLEAN DUE TO PEELING ROUGH SURFACES.				
An attempt will be made to replace this surface with an easy to clean surface.				
26	CREW MESS	33	1	No
THE FINISH ON THE BULKHEAD NEAR THE SERVICE AREA WAS DIFFICULT TO CLEAN DUE TO PEELING SURFACES. A GAP WAS NOTED BETWEEN THE BACK-SPLASH AND BULKHEAD AT THE SERVICE COUNTER.				
Noted. An attempt to seal this gap will be made.				
27	CREW MESS	21	1	No
THE MICROWAVE WAS NOT EASY TO MOVE, SEALED TO THE COUNTER, OR ON ELEVATED LEGS MAKING THE COUNTER DIFFICULT TO CLEAN.				
An attempt will be made to have the microwave placed on an easy to clean surface.				
28	CREW MESS	33	1	No
A LARGE OPENING WAS NOTED IN THE BULKHEAD TO THE LEFT OF THE REACH-IN REFRIGERATOR.				

This large opening will be properly sealed off.

29	DRY STORES/CAN STORES	19	0	No
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GREY WATER PIPING WITH MECHANICAL COUPLINGS WERE NOTED DIRECTLY OVER FOOD STORAGE AREAS.

An attempt to remove the flanges and install welded couplings on the grey water piping will be made.

30	CAN STORES	33	1	No
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THE DECK WAS DIFFICULT TO CLEAN DUE TO ROUGH SURFACES.

We will review the decking and look at the possibility of improving it. (please note that due To tank lids and such in this area, a completely smooth decking is not possible)

31	CREW BAR	21	1	No
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THE NON-FOOD CONTACT SURFACES WERE DIFFICULT TO CLEAN DUE TO GAPS AND SEAMS.

An attempt to make this surface easy to clean will be made.

32	CREW BAR	33	1	No
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THE DECKS AND BULKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS AND SEAMS.

An attempt to improve this will be made.

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
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33	MEDICAL	01	0	Yes
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FOR THE 09/12-26/2004 CRUISE THE 24-HOUR PRIOR TO ARRIVAL REPORT WAS MADE MORE THAN 30 HOURS PRIOR TO ARRIVAL IN THE US FROM A FOREIGN PORT. THE REPORT WAS MADE ON 9/13 AT 21:26 FOR A 9/15 ARRIVAL AT 6 A.M..

We will ensure to make the report during the 24-30 hour time frame next arrival.

34	POTABLE WATER	08	0	No
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THE HALOGEN DEMAND TEST CONDUCTED ON THE SHORE-SIDE WATER SUPPLY PRIOR TO BUNKERING WAS NOT CONSISTENTLY RECORDED.

The ship's carpenter has been instructed to record the test on a consistent basis.

35	POTABLE WATER	08	0	No
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ONE OF THE POTABLE WATER HOSE LOCKERS WAS NOT LABELED AND WAS NOT SELF-DRAINING.

The locker was labeled and drains holes installed.

36	CLIPPER CLUB BAR	29	0	Yes
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A HANDWASH SINK WAS NOT LOCATED IN THE BAR AREA. THE ONLY HANDWASH SINK WAS LOCATED IN THE PANTRY, WHICH REQUIRED PASSAGE THROUGH A CLOSED DOOR.

A hand wash sink will be installed in this area.

37	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: CLIPPER ADVENTURER - CAS - 9/18/2004.

